

## Crispy Chicken Cornbread Dressing Cakes

Golden skillet-fried chicken cornbread dressing cakes with shredded chicken, celery, onion, and parsley. A comforting dinner with a crisp crust and tender center.



### PREP

**20 minutes**

### COOK

**30 minutes**

### TOTAL

**50 minutes** 4 servings (about 12 cakes)

### SERVES

### INGREDIENTS

2 cups cooked, shredded chicken  
2 cups crumbled cornbread, preferably a day old  
1/2 to 1 cup low-sodium chicken broth, added gradually as needed  
1/2 cup finely chopped onion  
1/2 cup finely chopped celery  
1/4 cup chopped fresh parsley  
1 teaspoon garlic powder  
1/2 teaspoon salt, or less to taste  
1/2 teaspoon black pepper  
2 large eggs, lightly beaten  
1/4 cup vegetable oil, divided, plus a little more only if needed for later batches

### DIRECTIONS

1. Soften the vegetables: Heat 1 tablespoon of the measured oil in a large skillet over medium heat. Add the finely chopped onion and celery and cook for 5 to 7 minutes, stirring, until softened. Transfer to a bowl and let cool slightly.
2. Mix and hydrate the dressing: Add the cooked shredded chicken, cornbread crumbs, parsley, garlic powder, salt, and pepper to the vegetables. Stir in the beaten eggs and 1/2 cup broth. Fold together gently and let stand for 10 minutes so the cornbread can absorb the moisture. Add more of the remaining broth a tablespoon at a time only if the mixture is too dry to hold together when pressed. It should be moist and shapeable, with no liquid pooling in the bowl.
3. Shape the cakes: With lightly dampened hands, divide the mixture into about 12 cakes, using roughly 1/3 cup for each and adjusting to the actual yield. Press firmly into patties about 3 inches wide and 1/2 inch thick. If the mixture feels loose, chill for 15 to 20 minutes before shaping.
4. Fry in batches: Wipe any vegetable bits from the skillet. Add part of the remaining 3 tablespoons oil and heat over medium heat until shimmering. Add a few cakes, leaving room to turn them. Cook for about 4 to 5 minutes per side, until golden and crisp and the centers reach 165 degrees F on a food thermometer. Slide a thin spatula underneath to turn each cake once the bottom crust is set. Lower the heat if the outside browns before the center is hot. Add oil as needed between batches.
5. Drain and serve: Transfer the cooked cakes to a wire rack over a tray, or briefly drain on paper towels. Serve warm. If needed, keep finished cakes on a rack

in a 200-degree F oven while cooking the remaining batches.

### SWAPS & NOTES

Start with 1/2 cup broth and add up to 1 cup only as needed. Cornbread moisture varies; adding the full cup immediately can make the cakes too wet.

The oil amount includes 1 tablespoon for softening the onion and celery. Use the remaining oil for shallow pan-frying in batches.

Timing and yield are estimates and assume cooked chicken and baked cornbread are ready. Optional chilling adds 15 to 20 minutes; a small skillet may require extra cooking time.

If the rested mixture is too wet, fold in extra dry cornbread crumbs a tablespoon at a time. Do not taste the mixture after adding raw eggs.

### TIPS FOR SUCCESS

Finely chop the vegetables and keep the chicken shreds short so the patties hold together.

Let the mixture rest before deciding whether it needs more broth.

Cook one small test cake first, checking that it holds together and heats through.

Wait for the bottom crust to set before flipping; frequent turning can break the cakes.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crispy-chicken-cornbread-dressing-cakes/>